



BALLAST POINT®

DEDICATED TO THE CRAFT

MAINS

Burgers and sandwiches come with your choice of regular, or truffle fries (\$2) add avocado (\$2), egg (\$3), bacon (\$2), mushrooms (\$2) or pickled onions (\$1) to any dish

Ballast Point American Wagyu Burger 14

Cheddar or blue, lettuce, tomato, bread & butter pickles, onion, brioche bun, remoulade

Loco Moco Burger 15

Wagyu beef patty, sunny side egg, gravy, sriracha aioli

The Impossible Burger (vg) 17

Impossible patty, lettuce, tomato, pickled red onion, bread & butter pickles, cheddar, brioche bun, remoulade

California "Kolsch" Steak Burrito 14

Santa Maria dry rub, guacamole, pico de gallo, cheddar cheese, fries, flour tortilla, chips, salsa & lime

The "Point Loma" Grilled Fish Sandwich 17

Tartar sauce, lemon, lettuce, tomato, red onion, sourdough, fries

Chicken Gyro 15

Tzatziki, onion, tomato, parsley, olive hummus, lettuce, sourdough pita, fries

Chicken Char Siu Tacos 13

Char Siu braised chicken thigh, carrot, spicy pickled cucumber, sweet chili aioli, cilantro

Baja Style Fish Tacos 13

Cabbage, pickled onion, cilantro & crema

Crispy Skin Salmon 21

Roasted brussels sprouts, purple potato, mushrooms, yuzu-parsley coulis, fuchsia flowers

Center Cut Swordfish 24

Olive oil crushed potato, grilled broccoli rabe, brown butter with capers, pine nuts, piquillo, fresh herbs

SALADS

Add grilled chicken or shrimp \$6

Marinated Flat Iron 16

Baby greens, mushrooms, confit purple potatoes, Sour Wench poached beets, fried beet greens

Organic Kale (vg) 13

Avocado, feta, pickled onion, hominy, savory granola, chipotle lime vinaigrette

Harvest Salad 16

Grilled chicken, pink lady apples, candied walnuts, Manchego cheese, pomegranate, croutons, petite greens, fried sage, maple vinaigrette

DAILY SPECIAL

Chef's Whim

PLATES TO SHARE

House Made Pretzel (vg) 8

Sculpin beer cheese, California Amber beer mustard

Duck Nachos 15

Crispy duck leg, blue cheese sauce, pickled onions, arugula, blue cheese crumbles, Sour Wench reduction

Jalapeno Peach Hummus (vg) 13

Foeder Blonde with peaches, heirloom crudité, lavash, smoked sea salt, crispy chickpeas

Bacon Jam Mac n' Cheese 14

Bacon jam, sriracha bechamel, shredded white cheddar, panko bread crumbs, parsley, red chili flakes

Salsa & Guacamole (vg) 9

House made chips

Fries 8

White truffle

Wahoo White Steamed Mussels 16

Spanish chorizo, shishito peppers, ginger, jalapeno, garlic, shallots

BP Wings 13

Choose one of three styles:

Sculpin Hot Wings – Served with blue cheese dressing

Crispy Lemon Garlic Cilantro – Served with comeback sauce

Sweet & Sticky Blackberry Sour Wench – Served with ranch

BRICK FIRE PIZZAS

Wild Mushroom Pizza (vg) 13

Wild mushrooms, taleggio cheese, roasted garlic bechamel

Pork Pie 14

Marinara, bacon, fennel sausage, pepperoni, mozzarella and fontina cheese

Parma Pizza 15

Marinara, burrata cheese, prosciutto, garlic oil

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken, & hormone free beef whenever possible

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sales tax will be added to the price of all food items served.

vg: vegetarian | gf: gluten free